



2nd Annual Pie Baking Contest

Pecan Cheesecake Pie

Best of Show

Submitted by Francine Bryson

Crust:

- 1 ¼ cup self rising flour
- ½ cup **Butter (cold and cubed)**
- ¼ cup ice water
- Blend flour and butter until crumbly, add water, stir until forms ball
- Chill 4 hours, roll out place in 9" pie pan
- Pre heat oven at 375°



Filling:

- 1 8oz. package of cream cheese
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla
- Beat cream cheese and sugar til fluffy, add egg and vanilla. Spread mix in bottom of crust
- Top with 1 cup pecan halves
- ¾ cup light corn syrup
- 1 cup sugar
- 4 tablespoons of melted butter
- Mix together, pour on top of pecans
- Bake at 375° for 25 minutes, reduce heat to 350 and bake 15 more minutes until set.